

<b>Notice of References Cited</b>		Application/Control No.	Applicant(s)/Patent Under Reexamination	
		10/723,247	BAR-OR, DAVID	
		Examiner	Art Unit	Page 1 of 1
		SAMUEL LIU	1656	

#### U.S. PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
*	A	US-2002/0128298	09-2002	Jacobson et al.	514/356
	B	US-			
	C	US-			
	D	US-			
	E	US-			
	F	US-			
	G	US-			
	H	US-			
	I	US-			
	J	US-			
	K	US-			
	L	US-			
	M	US-			

#### FOREIGN PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Country	Name	Classification
	N					
	O					
	P					
	Q					
	R					
	S					
	T					

#### NON-PATENT DOCUMENTS

*		Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)
	U	Le Denmat et al. (2000) Characterisation of emulsion properties and of interface composition in O/W emulsions prepared with hen egg yolk, plasma and granules, Food Hydrocolloids, Vol. 14, pages 539-549.
	V	Ibanoglu et al. (2007) Thermal denaturation and functional properties of egg proteins in the presence of hydrocolloid gums, Food Chem., Vol. 101, pages 626-633.
	W	Wikipedia (2009, updated) "Nutraceutical", en.wikipedia.org/wiki/Nutraceutical, pages 1-2.
	X	

\*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)  
Dates in MM-YYYY format are publication dates. Classifications may be US or foreign.